

Viña Zorzal Corral de los Altos 2018



Corral de los Altos was the second wine to be launched in our series of terroir-focused wines. This wine comes from the northern parcel, on rocky soil, located on the top of a high plateau where the northerly "cierzo" wind places a key role. Very different to the parcel located to its south, on clay-based soil, and separated from the first by native flora that we are actively recuperating.

VITICULTURE&ENOLOGY: Mikel Sanz & Julio Prieto, Javier Colio & Jorge Navascués.

HARVEST: 2018

This is a complex vintage, winter was mild but spring was very rainy and cold. Flowering and veraison were 20 days later than previous vintage, although due to the high temperatures in September, the delay was compensated in 2 weeks. Rain was the most prominent element of the vintage after 2 years of water deficit but there was an extra effort in the vineyard management. At the end we can say it was a historically fresh and good vintage.

GRAPE VARIETY: 100% Garnacha.

VINEYARD: 2,10 Ha, 43 años years old.

WINEMAKING:

Alcoholic fermentation in 3.000-liter stainless steel tanks, using just indigenous yeast, malolactic fermentation and 9 months ageing in 500-liter 2 years used french barrels.

TASTING NOTES:

APPEARANCE: Clear, medium intensity, ruby colour wine.

NOSE: Clean, high intensity fresh aromas of black fruit such as blackberry, blackcurrant, also black pepper, cedar and earthy notes.

PALATE: Dry and fresh, soft tannins and medium body. Black fruit flavours, mineral hints and a long finish.

SERVING SUGGESTIONS: Ideal accompaniment for cured ham, stews, game and meat dishes. Serve at a temperature between 16 ° and 18 °C.

AWARDS: 92 Parker-The Wine Advocate.